



Amelia National Dinner Menu

Small Plates

LOBSTER CORN CHOWDER	6 / 9
CALAMARI FRIES <i>served with a Wasabi Aioli and a Sweet Chili Sauce</i>	14
SHRIMP COCKTAIL GF <i>with Cocktail Sauce and a Wedge of Lemon</i>	14
CHARCUTERIE PLATTER <i>Assorted Meats, Cheeses, Hummus, Pâté Maison, Crackers and Berries</i>	16
SUMMER HUMMUS CRUDITÉS VG <i>Chickpea Hummus, Cucumbers, Housemade Pita Chips, Radishes, Carrot Sticks, Celery, Cherry Tomatoes, Apples, Grapes and Pepperocini</i>	15
LAMB AND WILD MUSHROOM STRUDEL <i>stuffed with Brie, Spinach</i>	15

Salads

CHOPHOUSE ICEBERG WEDGE GF <i>Egg, Bacon, Red Onions, Kalamata Olives, Diced Tomatoes, Bleu Cheese Crumbles and Chunky Bleu Cheese Dressing</i>	13 / 16
HOUSE GARDEN SALAD GF <i>Mixed Greens, Tomatoes, Cucumbers, Carrots with your choice of Dressing</i>	9 / 14
CLASSIC CAESAR SALAD <i>Romaine, Croutons, Parmesan and Caesar Dressing</i>	13 / 15
CAPRESE GF <i>Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic Glaze and Extra Virgin Olive Oil over Mesclun Greens</i>	10 / 15



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Chef's Selects

CEDAR PLANK ATLANTIC SALMON	26
<i>baked with Smoked Gouda sauced by a Creamy Crawfish Nantua, Confetti Rice Pilaf and Broccolini</i>	
<i>Suggested Wine: Bernier Chardonnay</i>	
BRONZED GROUPER PICCATA GF	28
<i>Mushroom, Lemon Caper Sauce, Basil Pesto Rice and Vegetable Medley</i>	
<i>Suggested Wine: Comtesse Bordeaux Blanc</i>	
FLORIDA SHRIMP SCAMPI	26
<i>Jumbo Florida Shrimp served over Angel Hair Pasta,</i>	
<i>Sauteed Lemon Herb Garlic Butter Sauce with Broccolini</i>	
<i>Suggested Wine: Kurtasch Alto Adige Pinot Grigio</i>	
MERLOT BRAISED PORK SHORT RIBS	24
<i>Vegetables, Tomato, Rosemary and Natural Pan Jus atop Garlic Mashed Potatoes with Brussel Sprouts</i>	
<i>Suggested Wine: Jorio Umani Montepulciano d'Abruzzo</i>	
TRI-COLORED CHEESE TORTELLINI BOLOGNESE	22
<i>Beef, Italian Sausage and Veal Ragù with Herb Garlic Bread</i>	
<i>Suggested Wine: Jorio Umani Montepulciano d'Abruzzo</i>	
PASTA PRIMAVERA VG	22
<i>Zucchini, Squash, Mushrooms, Broccolini, Onions, Peppers and Carrots</i>	
<i>with a Garlic Butter Sauce atop Angel Hair Pasta</i>	
<i>Suggested Wine: Wolftrap South African White</i>	
SAUTEED BREADED CHICKEN CARCIOFO	24
<i>with Artichoke Hearts, Shrimp, Provolone with a Mushroom Caper Sauce over Angel Hair Pasta</i>	
<i>Suggested Wine: Vega Vella White Rioja</i>	

From the Grill

5 OZ FILET OF BEEF GF	29 / 37
<i>with Tri Colored Fingerling Potatoes, Brussel Sprouts finished by a Cabernet Demiglace</i>	
<i>Also available as 8 oz Filet</i>	
<i>Suggested Wine: Pessimist Red Blend</i>	
BLACKENED BLUE AGED NY STRIP GF	29
<i>topped by Onion Rings, Maytag Bleu Cheese with Broccolini and Garlic Mashed Potatoes</i>	
<i>Suggested Wine: Coppola Black Diamond Claret Cabernet Sauvignon</i>	
PRIME CHOICE BURGER WITH A SIDE	16

* Gluten Free Pasta Available Upon Request*



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Desserts

BROWNIE SUNDAE	8
BERRY CHEESECAKE	8
HOT CHOCOLATE LAVA CAKE <i>with Whipped Cream and Berries</i>	8
CRÈME BRÛLÉE <i>Classic French Vanilla</i>	8
LEMONCELLO CAKE	8
APPLE STRUDEL	8
ICE CREAM	6